HIBBING COMMUNITY COLLEGE
COURSE OUTLINE

COURSE TITLE & NUMBER: CAMT 1604: Quality Assurance
CREDITS: 1 (Lec 1 / Lab 0)
PREREQUISITES: None

CATALOG DESCRIPTION:
Quality Assurance develops an understanding of the basic principles of sanitation and safety in order to protect the consumer by maintaining a safe and healthy environment in the food service industry. The laws and regulations related to safety, fire and sanitation in food service operation are also covered.

OUTLINE OF MAJOR CONTENT AREAS:

1. The challenge to food safety
   A. Food safety hazards
   B. Safe food handler
2. Developing a food safety system
   A. Hazard Analysis Critical Control Points (HACCP) system
   B. Purchasing
   C. Storing
   D. Keeping food safe during preparation and serving
3. Maintaining sanitary facilities
   A. Cleaning and sanitizing
   B. Sanitary facilities and equipment
   C. Integrated pest management
   D. Regulatory agencies and inspections

COURSE GOALS/OBJECTIVES/OUTCOMES:

1. Students will define Quality Assurance.
2. Students will identify the three hazards of food.
3. Students will identify and practice personal hygiene.
4. Students will identify safe food handling practices.
5. Students will identify foodborne illness and identify ways to prevent or control them.
6. Students will identify the HACCP system.
7. Students will identify the flow of food.
8. Students will identify sanitary facilities and design.
9. Students will describe the difference between cleaning and sanitizing.
10. Students will define Integrated Pest Management-IPM.
11. Students will identify local, state, and federal regulatory agencies.
HCC COMPETENCIES MET:
Working Productively and Cooperatively, Communicating Clearly and Effectively, Thinking Creatively and Critically, Social Responsibility

STUDENT CONTRIBUTIONS:
The student is expected to
• demonstrate and exercise safety skills.
• attend all lectures.
• participate in class activities.
• participate and implement input into class discussions.
• hand in outside assignments when due.

METHODS FOR EVALUATING STUDENT LEARNING:
Exams, quizzes, outside assignments, class participation, group discussions, behavioral observations, simulations, and other learning experiences are translated to points earned. Letter grades A-F are earned based on points earned according to the schedule supplied by the instructor.

ADDITIONAL INFORMATION: Serving Safe Food, National Restaurant Association, Periodic handouts

Curriculum Committee Approval Date: March 12, 2018

AASC APPROVAL DATE: March 21, 2018
REVIEW DATE: March 2023